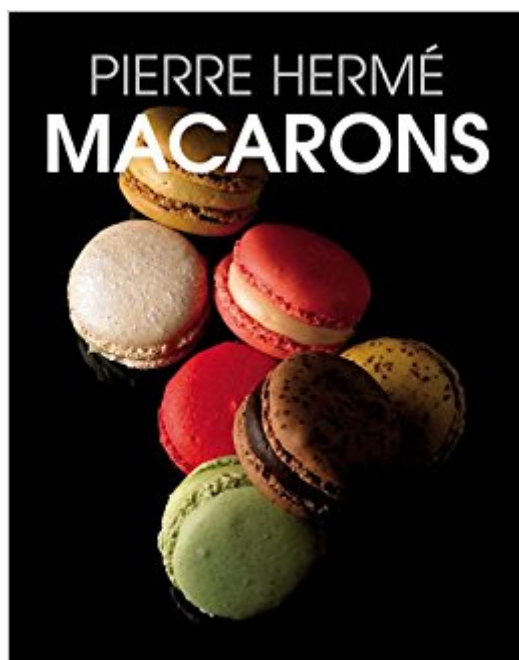


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Macarons



Synopsis

Pierre Herm  is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of its own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings, have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Now for the first time, all the macaron recipes from this most celebrated French p tissier are published in English. The French language edition has been one of the most sought after cookbooks of recent years. And just like Pierre Herm 's famous macarons, it would be difficult for any macaron book to surpass this one. There are 200 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32-step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herm  is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint. Anyone interested in making macarons will find Pierre Herm 's the best book in print. REVIEWS "All my high hopes and expectations for this book have been exceeded. This book, this one, is the macaron bible that we have all waited for" filled with imagination, creativity and wonder. "Cooking by the Book.com

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Customer Reviews

'One thing's for sure, no other book need ever be written on macarons ever again.' Restaurant Magazine; 'I adore the photos which leap out of the page and demand attention. Pierre Herme is at the top of his art, his macarons are in a league of their own.' Oxford Times; 'They're fabulous, the confectionary equivalent of a chic, expensive fashion accessory.' The Spectator --This text refers to the Paperback edition.

Pierre Herme is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of its own. A

fourth-generation pastry chef from Alsace, Pierre Herme began his career at the age of 14 with Gaston Lenotre. His extraordinary creativity and desire to pass on his knowledge of 'haute patisserie' have won him the respect and esteem of all his fellow pastry chefs and the admiration of connoisseurs. For his universally acclaimed talents, Pierre Herme has become famous the world over and achieved recognition as the French chef who brought baking into the 21st century. Using meticulously selected and applied ingredients, as well as precise, detailed methods and simple, unostentatious presentations, Pierre Herme, guided 'by pleasure alone', has invented a unique world of flavours, sensations and delight. --This text refers to the Paperback edition.

big success on the very first batch. And 3 more after that :) in love with all recipes. even most of them are expensive and kinda hard to find in regular store, little twist ingredient still gave me a lot of strong build and lovely looking macarons. and finally, i found macarons shell recipe that is not too sweet. it just right to satisfy your sweet tooth, and you absolutely can taste all the flavor even nutty taste from the shell. i love it.

I absolutely love this book! I used to make macarons using the French meringue method, but once I followed the step-by-step instructions at the beginning of the book I fell in love with the Italian meringue method and found the results to be foolproof, even in very humid weather. So far I have made the pistachio, vanilla, coffee, and raspberry macarons and they have all been delicious. I do make some subtle changes such as using pistachio flour for the pistachio macarons and flavored the raspberry macaron shells with freeze-dried raspberries, but I really like his method of making

some of the fillings with white chocolate, and as I mentioned the Italian meringue method seems to really be foolproof. I don't understand some of the bad reviews. Yes, the measurements use the metric system, but these days it is easy to find thermometers that measure in both Celsius and Fahrenheit and a scale that converts to grams. so this is no big deal. Also, even though the English may not be what some native speakers are used to, it is still understandable (example: saying tip instead of pour). I'm just happy that Pierre Hermé is willing to share his fabulous recipes with us. I also substitute regular ingredients that I can find for some of the expensive ingredients that are not easy to find (example: using Ghirardelli chocolate instead of Valrhona), and I'm sure his are much better, but mine are still great, even without the fancy ingredients.

An excellent book for anyone looking to expand their foundations in Macarons. I started off with "Les Petits Macarons", then graduated to Pierre Herme's book. There are some recipes that require ingredients that are exotic to the US, but still adaptable to what we have available here. Invest in the necessary equipment, familiarize yourself with the Macaron-making process, switch to Herme's preferred Italian Method, and prepare to impress everyone who samples your kitchen.

Pierre Herme has done it again. This book offers tons of macaron recipes with lots of glossy photos and perfect quality paper. This book is visually stimulating and inspiring. Macarons are easy to make once you figure out your environment. If you want to impress others with your baking skills and want to give a food gift, buy this book. Macarons were created at Laduree in Paris originally. However, Pierre Herme's macarons are just pure fun and so yummy. If there is one macaron cookbook, this is the one to buy.

This book is a wonderful guide to macarons. The author does a great job communicating his expertise with descriptive details and vivid photos. Herme not only creates delightful ganaches, he also includes the shell as a flavor component. Most places (even commercial) will simply color the shells to simplify mass-production and they focus on quality ganaches. For someone who makes macarons regularly, you may also choose to focus on ganaches to streamline your process. My main critique is that there are several typos. One in particular lists the measurement of an ingredient as "15 g" and in the recipe itself, he cites this measurement as being "150 g." For someone who doesn't read ahead and relies on the ingredient list as a grocery list, it can be a big problem. So read ahead, and hopefully the editor will revise future editions more carefully.

The beauty of the pictures in this book will inspire you as will the kinds of macarons it suggests making. however, some of the ingredients are difficult to find and some of the instructions a bit difficult to understand BUT, I'm glad I purchased it.

Needs to include a conversion chart of grams to ounces. Recipes were easy to read and worked well once I was able to purchase a scale which measured in grams.

I have learned how to make Macarons using this book and others. It is a good study in the fine art of Macaron making. Easy recipes, easy when following instructions to a tee.

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